

# Gold Coast PRIME RIB

## STARTERS 前菜

Baked potato skins 烤焗薯皮 (6pcs 件) HK\$88  
topped with melted cheddar and mozzarella cheese, bacon bits served with sour cream and green onion  
配熱溶車打芝士及水牛芝士、煙肉碎、酸忌廉及青蔥

Nachos 墨西哥芝士脆片 HK\$128  
topped with melted cheddar and mozzarella cheese, olives, roasted red bell pepper and jalapeño pepper  
配熱溶車打及水牛芝士、橄欖、烤紅甜椒及墨西哥辣椒

New Orleans crab cakes 新奧爾良蟹肉餅 HK\$158  
served with remoulade sauce and butter lettuce  
配蛋黃醬及牛油生菜

## SOUP 湯

French onion soup 法式焗芝士洋蔥湯 HK\$98

## SALAD 沙律

Classic Caesar salad 經典凱撒沙律 HK\$138  
upgrade to smoked salmon Caesar salad at additional HK\$60  
另加 HK\$60 可升級為煙三文魚凱撒沙律

## FROM THE SEA 海洋滋味

Grilled Norwegian salmon steak 烤挪威三文魚扒 (8oz 安士/228g 克) HK\$258  
served with seasonal vegetables, boiled potatoes and champagne sauce  
配時令蔬菜、焗薯及香檳汁

## RISOTTO & PASTA 飯及意粉

Lobster linguine 龍蝦意式扁意粉 HK\$208  
served with artichoke, Italian parsley in lobster sauce  
配朝鮮薊及龍蝦汁

## GRILLED STEAKS & CHOPS 香烤扒類

Australian grass-fed lamb chop 澳洲草飼羊扒 (8oz 安士/228g 克) HK\$348  
served with seasonal vegetables, steak fries, mint jelly and herb gravy  
配時令蔬菜、粗薯條、薄荷啫喱及香草燒汁

USDA choice ribeye 美國肉眼扒 (10oz 安士/280g 克) HK\$448  
served with seasonal vegetables, steak fries, Béarnaise sauce and pepper sauce  
配時令蔬菜、粗薯條、賓尼士汁及黑椒汁

## DESSERTS 甜品

Traditional apple crumble with vanilla ice cream 蘋果金寶配雲呢拿雪糕 HK\$138  
(preparation time 製作時間: 30 分鐘 minutes)

Movenpick ice cream 雪糕 (three scoops 三球) HK\$98

\*All prices are subject to 10% service charge 以上價目須另收加一服務費



Afternoon Tea Set Menu  
下午茶菜譜



View Wine List  
瀏覽酒單